

Novi početak starog prijateljstva

Može Restoran Kvatrić odseliti s Kvatrića, ali Kvatrić iz Kvatrića nikako. Lokacija je drugačija, prostor je moderniji, ali duh, šarm i atmosfera su i dalje oni stari.

Kod nas ste se zaljublivali, sklapali poslove, nazdravljali maturi, slavili vjenčanja, a često su i sasvim obična druženja postala lijepa sjećanja. Sve to nastavljamo i ovdje u Kvatriću, petnaestak minuta šetnje od Kvatrića.

S chefom Marinom Rendićem u kuhinju je došla nova ruka, ali za stolom ostaju stari favoriti: štrukli, roštilj na drveni ugljen, teleća koljenica, domaći kruh, zagorska juha i jela ispod peke. Poznatim recepturama Marin dodaje svoj rukopis, ali ih ne odvodi daleko od onoga zbog čega ih volite: tradicije, dobrih namirnica i svega do čega u Kvatriću držimo još od sredine prošlog stoljeća.

U novi prostor ponijeli smo svoje ime, jer dom ne ostaje na adresi, nego dolazi s vama, našim dragim gostima, našim prijateljima.

Osjećajte se kao kod kuće,
Restoran Kvatrić

A New Beginning for an Old Friendship

You can move Kvatrić away from Kvatrić, but you can't take Kvatrić out of Kvatrić. The location is different, the space is more modern, but the spirit, charm and atmosphere remain just as you remember them.

At our tables, people have fallen in love, made business deals, toasted graduations, celebrated weddings, and turned even the most ordinary gatherings into fond memories. We continue all of that here at Kvatrić, just a fifteen-minute walk from Kvatrić.

With Chef Marin Rendić in the kitchen, there is a fresh hand at work, but the old favourites remain at the table: štrukli, charcoal-grilled dishes, veal shank, homemade bread, Zagorje-style soup and dishes prepared under the bell. Marin adds his own touch to familiar recipes, without taking them far from what you love them for: tradition, good ingredients and everything Kvatrić has stood for since the middle of the last century.

We brought our name into this new space because home does not stay at an address. It comes with you, our dear guests, our friends.

*Make yourself at home,
Restoran Kvatrić*

ZA POČETAK, MALO MEZE

Malo za kušati, pikati, podijeliti... Taman za početak druženja.

DOMAĆI SIR I VRHNJE	8,00 €
TAQUITOSI S PILETINOM I CHIPOTLE LIME UMAKOM	10,00 €
PAŠTETA OD PAČJE JETRE S TOSTIRANOM SOURDOUGH FOCACCIO	12,00 €
ROASTBEEF S UMAKOM OD GORUŠČICE I TOSTIRANIM PINJOLIMA	17,00 €
MARINIRANI KVARNERSKI ŠKAMP SA LIMETOM	19,00 €
CARPACCIO OD BRANCINA SA EMULZIJOM OD LIMUNA I FILETIRANOM NARANČOM	20,00 €
TARTAR OD BEEFSTEAK-A S GNIJEZDOM OD MASLACA	26,00 €
KREATIVNA PLATA ZA DVIJE OSOBE <i>Kulen, pršut, slanina, kravlji sir, kozji sir, Tatufata med, masline, orašasti plodovi</i>	26,00 €

DOMAĆE, TOPLO, NA ŽLICU

Za uvod, za predah ili samo zato što je dobra juha uvijek dobra ideja.

BISTRA GOVEĐA JUHA	5,00 €
PAPPA POMODORO	6,00 €
SEZONSKA JUHA	6,00 €
TELEĆI RAGU JUHA	6,00 €
JUHA OD VRGANJA U KRUHU	6,00 €
KREM JUHA OD KOZICA	7,00 €

ZAGRIJAVANJE

Prije glavnog, ali nipošto usput. Topli zalogaji koji fino najavljuju što slijedi.

DOMAĆI ZAPEČENI ŠTRUKLI S VRHNJEM	7,50 €
KREMASTI RIŽOTO S KOMADIĆIMA TELETINE I GRANA PADANOM	16,00 €
FUŽI S KOZICAMA U UMAKU OD TARTUFA	17,00 €
RIŽOTO OD MUŠKATNE BUNDEVE S POHANIM BRIE SIROM	17,50 €
RAGU OD SIPE NA PALENTI S BOSILJKOM	18,00 €
TAGLIATELE S BIKOVIM REPOM	18,50 €
DOMAĆI VALJUŠCI S BEEFSTEAKOM	19,00 €

A LITTLE SOMETHING TO START WITH

A few bites to taste, share and enjoy. Just right for the start.

COTTAGE CHEESE WITH SOUR CREAM	8,00 €
CHICKEN TAQUITOS WITH CHIPOTLE LIME SAUCE	10,00 €
DUCK LIVER PÂTÉ WITH TOASTED SOURDOUGH FOCACCIA	12,00 €
ROAST BEEF WITH MUSTARD SAUCE AND TOASTED PINE NUTS	17,00 €
MARINATED KVARNER SCAMPI WITH LIME	19,00 €
SEA BASS CARPACCIO WITH LEMON EMULSION AND ORANGE SUPRÊMES	20,00 €
BEEFSTEAK TARTARE WITH WHIPPED BUTTER	26,00 €
CHEF'S SHARING PLATTER FOR TWO <i>Kulen, Dalmatian Prosciutto, Dry-Cured Bacon, Cow's Milk Cheese, Goat Cheese, Truffle Cream (Tartufata), Honey, Olives & Mixed Nuts</i>	26,00 €

HOMEMADE, WARM, BY THE SPOONFUL

For a starter, a pause, or because good soup is always a good idea.

CLEAR BEEF SOUP	5,00 €
PAPPA AL POMODORO	6,00 €
SEASONAL SOUP	6,00 €
VEAL RAGOUT SOUP	6,00 €
PORCINI MUSHROOM CREAM SOUP SERVED IN A BREAD BOWL	6,00 €
SHRIMP BISQUE	7,00 €

THE WARM-UP

Warm bites before the main course to set the tone for what comes next.

HOMEMADE OVEN-BAKED ŠTRUKLI WITH SOUR CREAM	7,50 €
CREAMY RISOTTO WITH VEAL AND GRANA PADANO	16,00 €
FUŽI PASTA WITH SHRIMPS IN A TRUFFLE SAUCE	17,00 €
BUTTERNUT SQUASH RISOTTO WITH CRISPY BREADED BRIE	17,50 €
CUTTLEFISH RAGÙ WITH BASIL POLENTA	18,00 €
TAGLIATELLE WITH OXTAIL RAGÙ	18,50 €
HOMEMADE POTATO DUMPLINGS WITH BEEFSTEAK	19,00 €

KAO NEKAĐ, PO DOMAĆI

Jela koja znate i volite.
Spremljena onako kako ih se oduvijek spremalo.

BEČKI ODREZAK - PUREĆI, SVINJSKI	12,00 €
BEČKI ODREZAK - TELEĆI	14,00 €
ZAGREBAČKI ODREZAK - PUREĆI, SVINJSKI	13,00 €
ZAGREBAČKI ODREZAK - TELEĆI	16,00 €
TELEĆE PEČENJE S KRUMPIROM	18,00 €
LEŠO TELEĆA KOLJENICA S KUHANIM POVRĆEM	18,00 €
DALMATINSKA PAŠTICADA S DOMAĆIM NJOKIMA	22,00 €

MESNO, KONKRETNO

Odabrani komadi, pripremljeni pažljivo i servirani obilno.

PUREĆA ROLICA S MOZZARELLOM U UMAKU OD OVČJEG SIRA I PRŠUTA UZ DOMAĆE NJOKE	14,00 €
LUNGIĆ U SLANINI PUNJEN MOZZARELLOM I ŠPINATOM S WOK POVRĆEM I HRŠKAVIM KRUMPIROM	17,00 €
JUNEĆI OBRAZI NA KREMI OD MRKVE I TIMIJANA	23,00 €
JANJEĆA KOLJENICA S PIRE KRUMPIROM S MLADIM LUKOM	24,00 €

IZ MORA, NA KONTINENTU

Lagano i ukusno... Nije teška odluka. Sve što nam more da
obrađujemo pažljivo i još pažljivije pripremamo.

PRŽENE LIGNJE	14,00 €
LIGNJE SA ŽARA	15,00 €
BRANCIN / ORADA SA ŽARA S KREMASTOM BLITVOM	18,00 €
TUNA U SEZAMU S WOK POVRĆEM I HRŠKAVIM KRUMPIROM	19,00 €

HOMESTYLE, JUST LIKE IT USED TO BE

The dishes you know and love, prepared the way
they have always been prepared.

VIENNESE SCHNITZEL - TURKEY OR PORK	12,00 €
VIENNESE SCHNITZEL - VEAL	14,00 €
ZAGREB SCHNITZEL - TURKEY OR PORK	13,00 €
ZAGREB SCHNITZEL - VEAL	16,00 €
ROAST VEAL WITH POTATOES	18,00 €
SLOW-COOKED VEAL SHANK WITH BOILED VEGETABLES	18,00 €
DALMATIAN PAŠTICADA WITH HOMEMADE GNOCCHI	22,00 €

MEATY, HEARTY AND GENEROUS

Selected cuts, prepared with care and served properly.

TURKEY ROULADE FILLED WITH MOZZARELLA, SERVED IN A SHEEP CHEESE AND PROSCIUTTO SAUCE WITH HOMEMADE GNOCCHI	14,00 €
BACON-WRAPPED PORK TENDERLOIN FILLED WITH MOZZARELLA AND SPINACH, SERVED WITH WOK VEGETABLES AND CRISPY POTATOES	17,00 €
BRAISED BEEF CHEEKS WITH CARROT AND THYME CREAM	23,00 €
SLOW-ROASTED LAMB SHANK WITH MASHED POTATOES AND SPRING ONIONS	24,00 €

FROM THE SEA, ON THE MAINLAND

Light and full of flavour. Everything the sea gives us, we handle
with care and prepare with even greater care.

FRIED SQUID	14,00 €
GRILLED SQUID	15,00 €
GRILLED SEA BASS / SEA BREAM WITH CREAMED SWISS CHARD	18,00 €
SESAME-CRUSTED TUNA WITH WOK VEGETABLES AND CRISPY POTATOES	19,00 €

S DIMA I VATRE

Već po mirisu drvenog ugljena znate da će biti fino. Ostalo vam je samo da odaberete.

MESNI UŠTIPCI	12,00 €
ĆEVAPI S LEPINJOM	12,00 €
GURMANSKA PLJESKAVICA	13,00 €
PUREĆI FILE S MOZZARELLOM U SLANINI	13,00 €
BEEFSTEAK SA ŽARA	27,00 €

FROM SMOKE AND FIRE

One whiff of the charcoal and you already know it will be good. All that's left is to choose.

GRILLED MEATBALLS	12,00 €
ĆEVAPI WITH LEPINJA FLATBREAD	12,00 €
GOURMET BEEF PATTY	13,00 €
BACON-WRAPPED TURKEY FILLET WITH MOZZARELLA	13,00 €
GRILLED BEEFSTEAK	27,00 €

SJEDA KAO NARUČENO

Neka jela traže malo više vremena. Zato se naručuju posebno, ali se u njima i posebno uživa.

HOBOTNICA ISPOD PEKE S KRUMPIROM	26,00 €
DOMAĆA PEČENA PATKA KG	34,00 €
TELEĆA KOLJENICA KG	40,00 €
PEČENA JANJETINA KG	55,00 €
JADRANSKE LIGNJE KG	75,00 €
RIBA 1. KLASA KG	85,00 €

WORTH THE WAIT

Some dishes need a little more time. That is why they are ordered in advance, and enjoyed all the more for it.

OCTOPUS UNDER THE BELL WITH POTATOES	26,00 €
HOMEMADE ROAST DUCK PER KG	34,00 €
VEAL SHANK PER KG	40,00 €
ROAST LAMB PER KG	55,00 €
ADRIATIC SQUID PER KG	75,00 €
FIRST-CLASS FISH PER KG	85,00 €

SA STRANE, ALI NE I SPOREDNO

Ako ne dolaze uz glavno, naručite ih posebno. Jednako je ukusno.

DOMAĆI KROKETI	4,00 €	✓
PRŽENI KRUMPIRIĆI	4,00 €	✓
DOMAĆI NJOKI	4,00 €	✓
PEKARSKI KRUMPIR	4,50 €	✓
KREMASTA BLITVA S KRUMPIROM	5,00 €	✓
POVRĆE SA ŽARA	5,50 €	✓
WOK POVRĆE	5,50 €	
KRUMPIR DUAPHIONISE S TOPLJENIM SIROM I HRSAVOM SLANINOM	6,00 €	

ON THE SIDE, BUT NOT SECONDARY

If they do not come with the main dish, order them separately. Just as tasty.

HOMEMADE CROQUETTES	4,00 €
FRENCH FRIES	4,00 €
HOMEMADE GNOCCHI	4,00 €
ROASTED POTATOES	4,50 €
CREAMED SWISS CHARD WITH POTATOES	5,00 €
GRILLED VEGETABLES	5,50 €
WOK VEGETABLES	5,50 €
GRATIN DAUPHINOIS WITH MELTED CHEESE AND CRISPY BACON	6,00 €

MALO DA POPUNIMO

Nekad fali još samo nešto malo.
Taman da sve bude baš onako kako ste si zamislili.

KRUH	1,00 €	
AJVAR, KEČAP, SENF, MAJONEZA, TARTAR	3,50 €	
KAJMAK	3,50 €	
MASLINE	3,50 €	

A LITTLE SOMETHING MORE

Sometimes all that is missing is one small thing. Just enough to make the plate exactly as you imagined it.

BREAD	1,00 €
AJVAR, KETCHUP, MUSTARD, MAYONNAISE, TARTAR SAUCE	3,50 €
KAJMAK	3,50 €
OLIVES	3,50 €

NEŠTO ZA TUNKANJE

Za preliti meso, umakati kruh... Ma kako kome paše.

UMAK OD TARTUFA	3,50 €
UMAK OD ZELENOG PAPRA	3,50 €
UMAK OD ŠUMSKIH GLJIVA	3,50 €

SOMETHING FOR DIPPING

Pour it over the meat, dip your bread in it...
Whatever suits your taste buds.

TRUFFLE SAUCE	3,50 €
GREEN PEPPERCORN SAUCE	3,50 €
WILD MUSHROOM SAUCE	3,50 €

I NEKA SALATA?

Složene da se dobro slažu s drugim jelima.

GRAH SALATA S BUČINIM ULJEM	4,00 €	
SEZONSKA SALATA	4,00 €	
GRČKA SALATA	4,50 €	
RIKULA, CHERRY RAJČICA, MINI MOZZARELLE	5,00 €	
PEČENA PAPRIKA S FETA SIROM I ČEŠNJAKOM	5,00 €	

AND A SALAD, MAYBE?

Put together to go well with everything else on the table.

BEAN SALAD WITH PUMPKIN SEED OIL	4,00 €
SEASONAL SALAD	4,00 €
GREEK SALAD	4,50 €
ROCKET, CHERRY TOMATOES, MINI MOZZARELLAS	5,00 €
ROASTED PEPPERS WITH FETA CHEESE AND GARLIC	5,00 €

MALO OZBILJNIJE SALATE

Kad vam se jede nešto lakše, ali da ipak bude cijeli obrok.

SALATA S BURRATOM I GRILANIM BRESKVAMA	13,00 €	
CAESAR SALATA	15,00 €	
SALATA S BLACK TIGER KOZICAMA	18,00 €	
SALATA OD HOBOTNICE	18,00 €	
STEAK SALATA	19,00 €	

GOURMET SALADS

When you feel like something lighter, but still want a proper meal.

BURRATA SALAD WITH GRILLED PEACHES	13,00 €
CAESAR SALAD	15,00 €
BLACK TIGER SHRIMP SALAD	18,00 €
OCTOPUS SALAD	18,00 €
STEAK SALAD	19,00 €

SLATKI RAZLOG DA SE JOŠ MALO PODRUŽIMO

Nešto slatko za kraj, a tko zna, možda i početak nastavka druženja.

DOMAĆA SAVIJAČA (JABUKA, VIŠNJA S MAKOM) 5,00 €



TOPLA ČOKOLADNA TORTA SA SLADOLEDOM 5,00 €



MONOTORTE 5,00 €



PALAČINKE S NADJEVOM 5,00 €



A SWEET REASON TO STAY A LITTLE LONGER

Something sweet to end with. Or who knows, maybe just the beginning of staying a bit longer.

HOMEMADE STRUDEL 5,00 €
(APPLE OR SOUR CHERRY WITH POPPY SEEDS)

WARM CHOCOLATE CAKE WITH ICE CREAM 5,00 €

MONOCAKE 5,00 €

FILLED CRÊPES 5,00 €

ALERGENI

Cijenjeni gosti. Za sve obavijesti o prisutnosti alergena u našim jelima, ljubazno Vas molimo da se obratite osoblju

ALERGENI:

ŽITARICE

JAJA

MLJEKO I MLJEČNI PROIZVODI

RIBA I PLODOVI MORA

SOJA PROIZVODI

ORAŠASTI PLODOVI

CELER I GORUŠICA

ALLERGENS

Dear guests. For information regarding the presence of allergens in our food, please ask our staff

ALLERGENS:

CEREALS / GRAINS

EGGS

MILK AND DAIRY PRODUCTS

FISH AND SEA FOOD

SOY-BASED PRODUCTS

NUTS

CELERY AND MUSTARD



Vegetarijanski obroci



By chef Marin Rendić



Vegetarian meals

RK

RESTAURANT KVATRIĆ

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Sve cijene izražene su u eurima s uključenim porezima i uslugom.
Zabranjuje se usluživanje, odnosno dopuštanje konzumiranja alkoholnih pića, drugih pića i/ili
napitaka koji sadržavaju alkohol osobama mlađim od 18 godina.

Euroadria d.o.o., Restoran Kvatrić, Maksimirska 9, Zagreb, OIB 84526969754

All prices are in € including VAT and service fee.

*Prohibited service and consumption of alcoholic beverages and beverages contain alcohol
to persons under the age of 18.*

Euroadria d.o.o., Kvatrić Restaurant, Maksimirska 9, Zagreb, OIB 84526969754

Radno vrijeme kuhinje je do 22:00 h.

The kitchen is open until 22:00 h.

www.restoran-kvatic.hr | www.catering-kvatic.hr